

**METHOD AND COMPOSITION FOR THE PREVENTION OF RETARDING OF
STALING AND ITS EFFECT DURING THE BAKING PROCESS OF BAKERY**

PRODUCTS

The present invention is related to a method for the prevention or retarding of staling during the baking process of bakery products which comprises the step of adding a sufficiently effective amount of at least one intermediate thermostable and/or thermostable serine protease in the bakery products. The present invention further relates to an improver for the prevention or retarding of staling during the baking process of bakery products, which comprises at least one intermediate thermostable and/or thermostable serine protease.